

Attorney Docket No.: F2044(C)
Serial No.: 10/586,206
Filed: January 11, 2008
Confirmation No.: 4777

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listing of claims in the application.

Listings of Claims:

Claim 1 (Currently Amended) A process for the manufacture of a tea product from black tea obtained by withering, macerating, fermenting and firing, with further treatment of black tea comprising: (i) contacting black tea with ascorbic acid its salts or mixtures thereof, an oxidizing agent and water for a period of at least 5 minutes; followed by (ii) drying to prepare a tea product that is infusible in water at 5 to 10° C.

Claim 2 (Original) A process according to claim 1 wherein the black tea is contacted with aqueous solutions of the ascorbic acid its salts or mixtures thereof and the oxidising agent.

Claim 3 (Previously Presented) A process according to claim 1 wherein the ascorbic its salts or mixtures thereof is in an amount of 1 to 8% by weight of black tea.

Claim 4 (Original) A process according to claim 3 wherein the ascorbic acid its salts or mixtures thereof is in an amount of 2 to 4% by weight of black tea.

Claim 5 (Previously Presented) A process according to claim 1 wherein the oxidising agent is in an amount of 0.3 to 7% by weight of black tea.

Claim 6 (Original) A process according to claim 5 wherein the oxidising agent is in an amount of 0.3 to 5% by weight of black tea.

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Claim 7 (Previously Presented) A process according to claim 1 wherein the oxidising agent is chosen from one or more of hydrogen peroxide, calcium peroxide, magnesium peroxide, oxygen, an enzyme which can release hydrogen peroxide.

Claim 8 (Original) A process according to claim 7 wherein the oxidising agent is hydrogen peroxide.

Claim 9 (Previously Presented) A process according to claim 1 wherein the oxidising agent is added after the addition of the ascorbic acid its salts or mixtures thereof to the black tea.

Claim 10 (Previously Presented) A process according to claim 1 wherein the black tea is contacted with the ascorbic acid its salts or mixtures thereof and the oxidising agent for an incubation period of 5 minutes to 24 hours.

Claim 11 (Previously Presented) A process according to claim 1 wherein the water is heated to a temperature of 10 to 60° C. before contacting with black tea.

Claim 12 (Previously Presented) A process according to claim 1 wherein the black tea is dried to a moisture content of less than 5%.

Claim 13 (Previously Presented) A process according to claim 1 wherein the tea product is infusible in water at 5 to 30° C.

Claim 14 (Previously Presented) A process according to claim 1 wherein the black tea is additionally contacted with one or more amino acids prior to drying.

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Claim 15 (Original) A process according to claim 14 wherein the one or more amino acids are in an amount of 0.1 to 8% by weight of black tea.

Claim 16 (Original) A process according to claim 15 wherein the one or more amino acids are in an amount of 0.1 to 2% by weight of black tea.

Claim 17 (Currently Amended) A process according to claim 16 wherein the one or more amino acids are chosen from one or more of alanine, arginine, asparagine, cystine, glutamine, glycine, histidine, isoleucine, leucine, lysine, methionine, phenylalanine, serine, threonine, tryptophan, tyrosine, valine.

Claim 18 (Currently Amended) A process according to claim 17 wherein the oxidising agent is added after the addition of the one or more amino acids to the black tea.

Claim 19 (Previously Presented) A tea product prepared by the process of claim 1.

Claim 20 (Previously Presented) A tea product obtainable by the process of claim 1.